

# ASSESSMENT DAY

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College of Business, Engineering and Technology

Mori Hosseini College of Hospitality and Culinary Management

February 14, 2020

Strengths

Challenges

Recommendations

# Academic Assessment

	LEVEL	FOCUS	CONDUCTED BY	FREQUENCY
<b>Academic Success Committee</b>	Program	<ul style="list-style-type: none"> <li>Quality of assessment practices</li> </ul>	Committee of peers	Years 1 & 2
<b>Instructional Program Review</b>	Program / Cluster	<ul style="list-style-type: none"> <li>Enrollment, retention, completion</li> <li>Industry certifications and job placement</li> <li>Program budget and staffing</li> <li>Advisory committees</li> <li>Curriculum changes</li> </ul>	Committee of peers	Year 3
<b>Assessment Day</b>	Course/ Program	<ul style="list-style-type: none"> <li>Enrollment by demographics</li> <li>Graduation and retention</li> <li>Average class size</li> <li>Course success rate</li> <li>Placement rate</li> <li>SLOs, PLOs and ILOs</li> </ul>	Program Chair and Faculty	Years 1, 2, 3

# Programs

[1034 - Baking and Pastry](#)

[0819 - Culinary Arts](#)

[2226 - Culinary Management](#)

[2012 - Hospitality Management](#)

[0825 – Hospitality Beverage Science](#)

# Last Assessment Day Action Items

## Assessment Day: 02/22/2019

- Add note to program guide regarding uniforms\*;
- Mandatory orientation;
- Cross training each semester;
- Look into articulation agreement with Seminole for A.S. to BAS concentration;
- Research medical marijuana in culinary dishes

(\*Perkins can help with uniform costs, equipment, software, childcare, supplies, books)

# Program Learning Outcomes

## **A.S. Culinary Management #2226**

Graduates of the Program will be able to:

1. Define the organization and layout of a foodservice operation.
2. Apply and supervise others on the principles of sanitation and safety.
3. Use learned knife skills in the preparation of meats and vegetables.
4. Prepare meats, fish, poultry, vegetables and fruits utilizing a wide variety of cooking methods.
5. Demonstrate professionalism that is appropriate to the industry.
6. Apply basic management principles demanded within the industry.
7. Discuss and identify indigenous ingredients common to various international cuisines.
8. Prepare and discuss dishes reflective of a variety of cuisines, both international and domestic.
9. Demonstrate basic professional food preparation in organized manner.
10. Identify and utilize food service equipment and tools.
11. Prepare complex contemporary recipes for table and banquet service.
12. Demonstrate contemporary plating techniques.
13. Analyze food dishes for nutritional content.
14. Prepare baked items including, but not limited to, quick breads, yeasted breads, pies, tarts, cookies, laminated doughs, choux pastry, creams, custards, dessert sauces and frozen desserts.

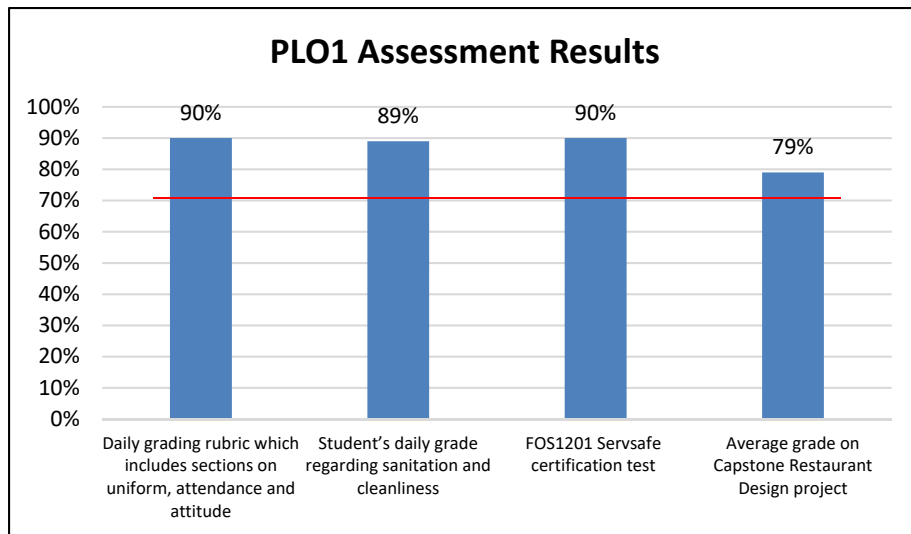
# Program Learning Outcomes

## Culinary Arts A.S. Certificate #0819

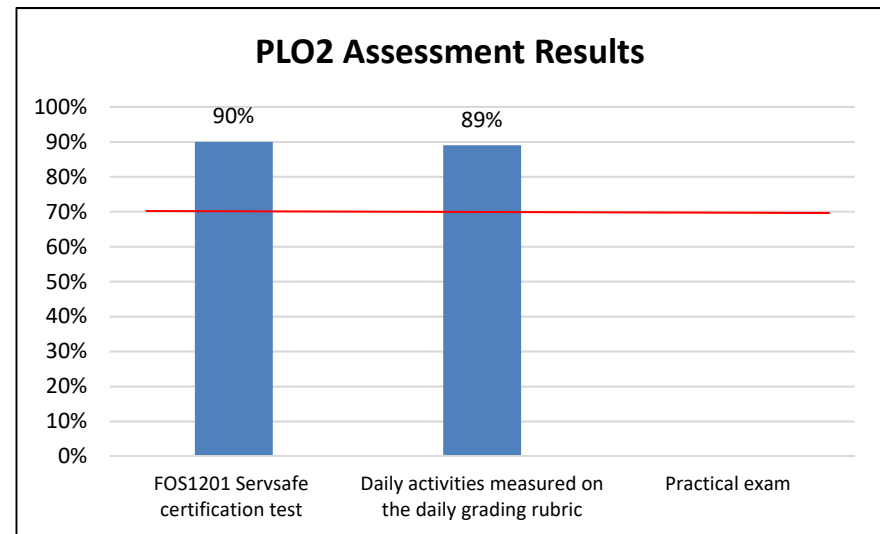
Graduates of the Program will be able to:

1. Identify organization and functions of the culinary industry.
2. Demonstrate skills in food service and beverage sanitation and safety and management services.
3. Recognize, identify and demonstrate usage of foods.
4. Demonstrate proficiency in employability skills.
5. Demonstrate the application of mathematics commonly used in the culinary industry.
6. Analyze recipe costs and portion sizes.
7. Identify the organization and functions of the culinary industry.
8. Demonstrate equipment operation and maintenance skills.
9. Analyze labor, fire and liquor laws that affect the culinary industry.
10. Plan and maintain purchasing and receiving procedures.
11. Demonstrate skill in preparing foods for cooking.

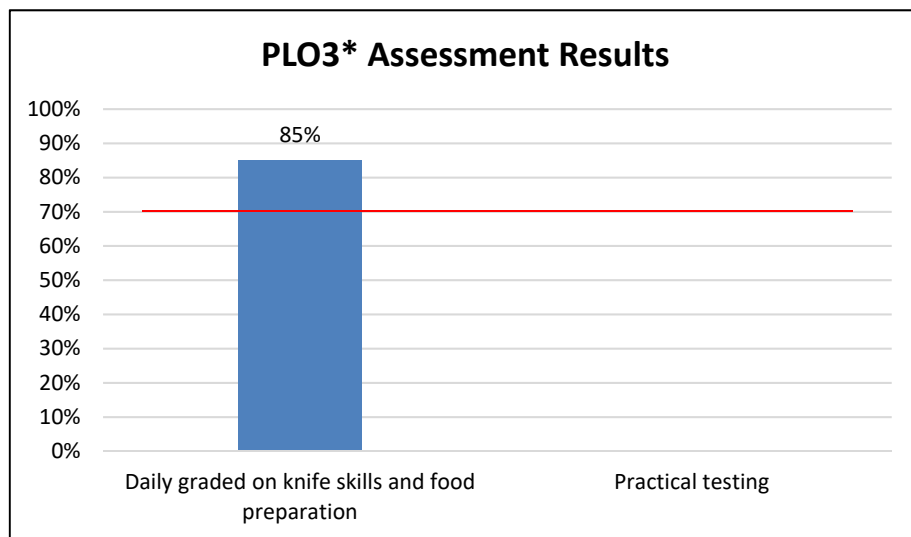
# Assessment Results 2018-2019



PLO1: Define the organization and layout of a foodservice operation. *Target: 70% of students achieved 70% or higher in all assessment measures.*



PLO2: Apply and supervise others on the principles of sanitation and safety. *Target: 70% of students achieved 70% or higher in all assessment measures.*



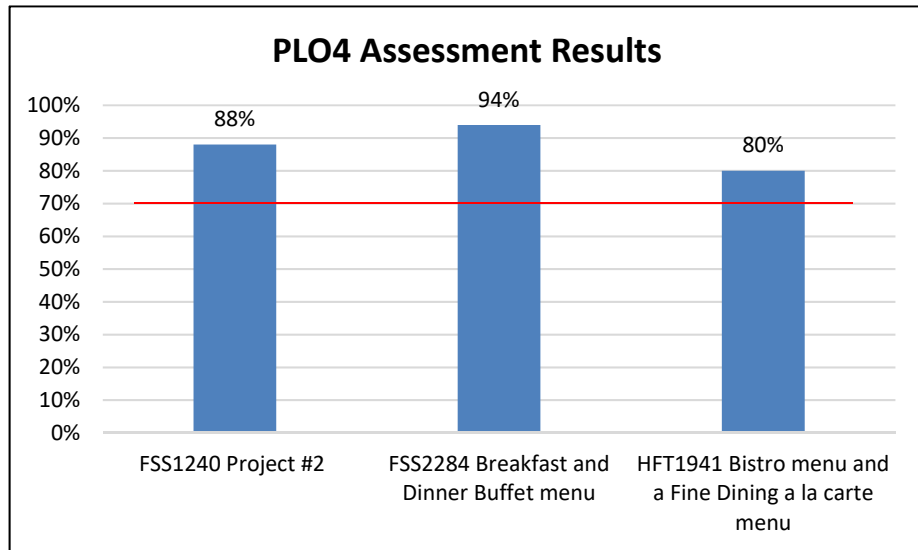
*\* Same results as 2017-2018?*

PLO3: Use learned knife skills in the preparation of meats and vegetables. *Target: 70% of students achieved 70% or higher in all assessment measures.*

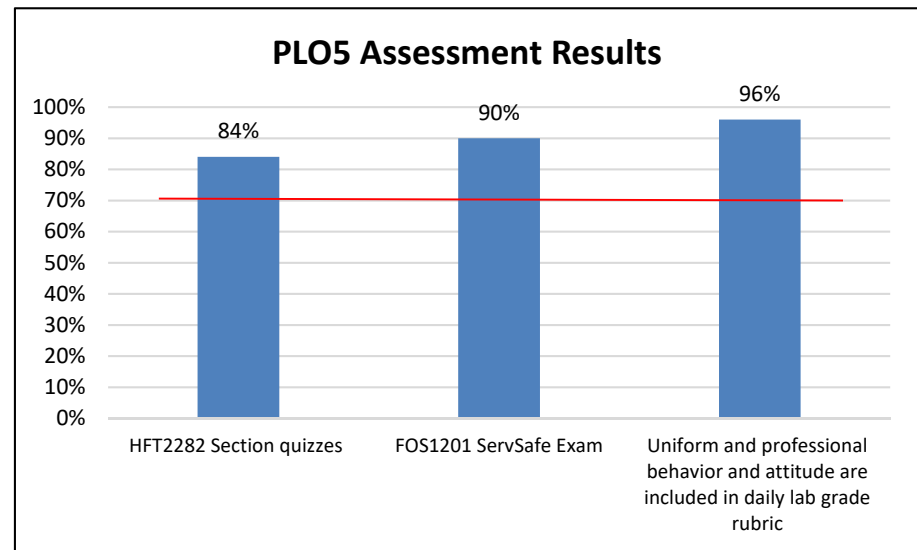
*\* Third Assignment is Indirect*



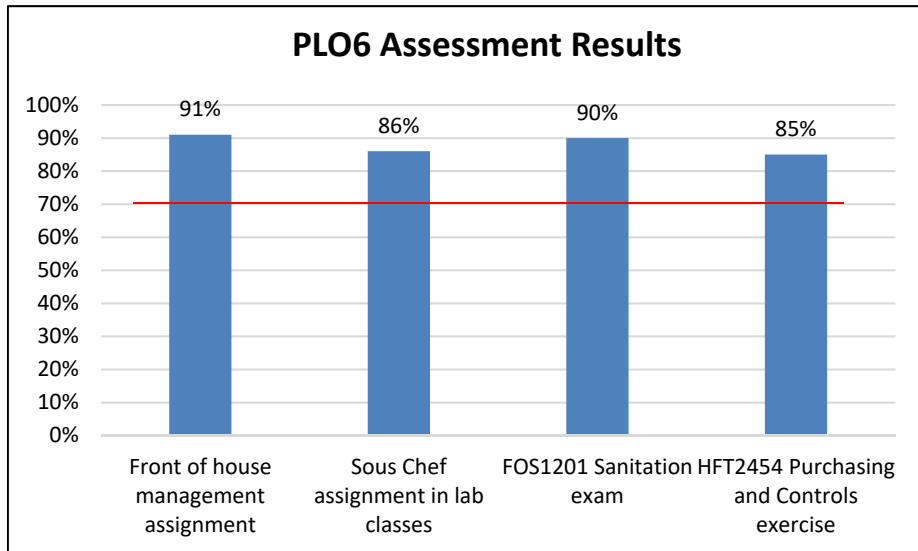
# Assessment Results 2018-2019



PLO4: Prepare meats, fish, poultry, vegetables and fruits utilizing a wide variety of cooking methods. *Target: 70% of students achieved 70% or higher in all assessment measures.*



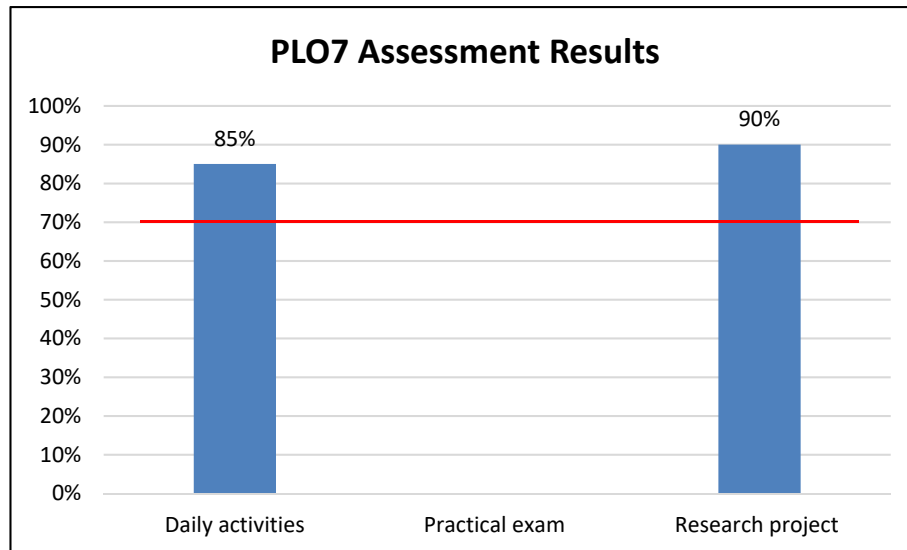
PLO5: Demonstrate professionalism that is appropriate to the industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*



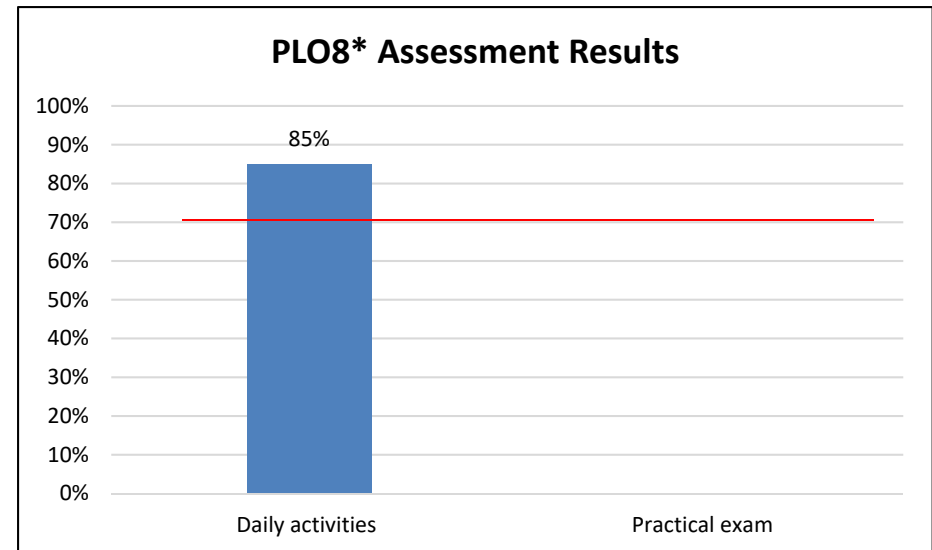
PLO6: Apply basic management principles demanded within the industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*

*\* Same results as 2017-2018?*

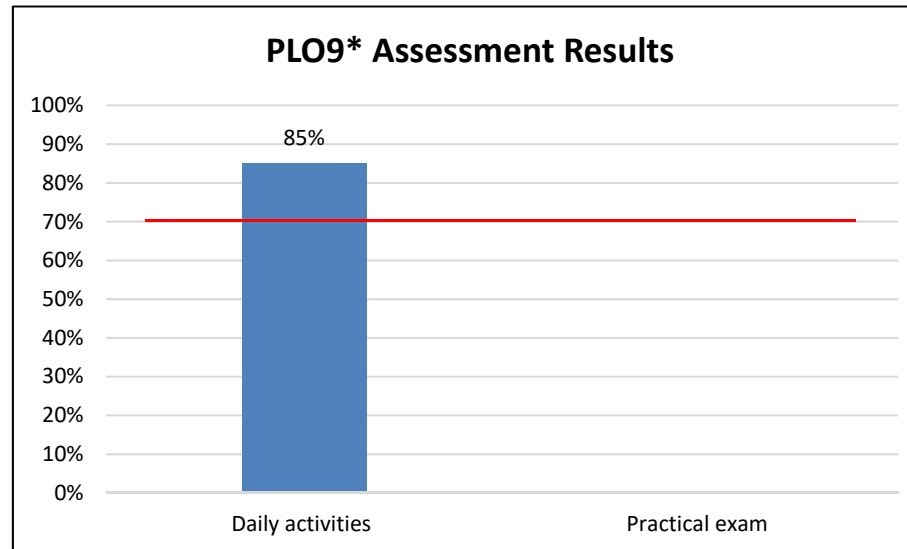
# Assessment Results 2017-2018



PLO7: Discuss and identify indigenous ingredients common to various international cuisines. *Target: 70% of students achieved 70% or higher in all assessment measures.*



PLO8: Prepare and discuss dishes reflective of a variety of cuisines, both international and domestic. *Target: 70% of students achieved 70% or higher in all assessment measures.*

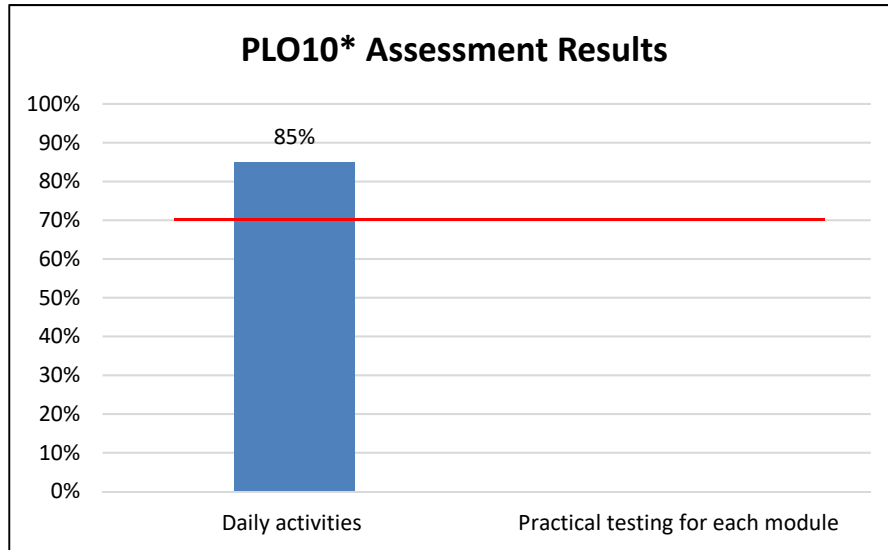


PLO9: Demonstrate basic professional food preparation in organized manner. *Target: 70% of students achieved 70% or higher in all assessment measures.*

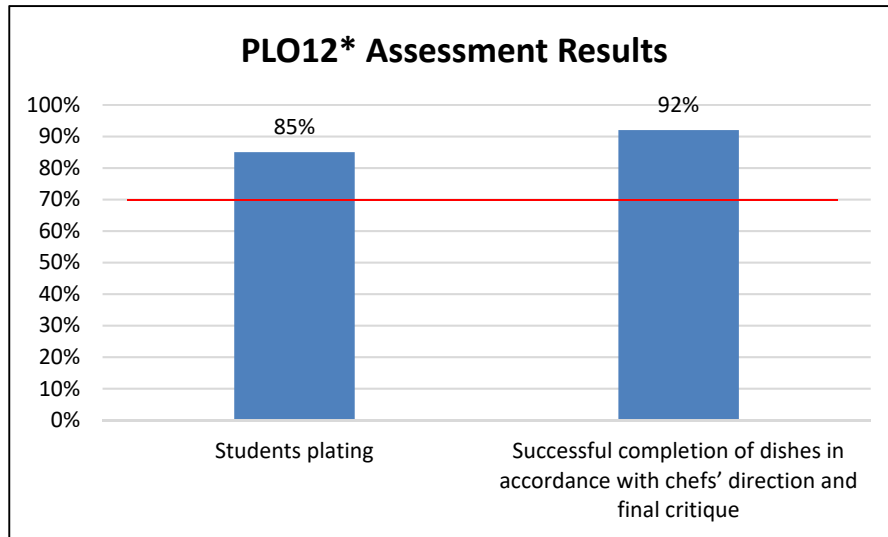
*\* Same results as 2017-2018?*

*\* Third Assignment is Indirect*

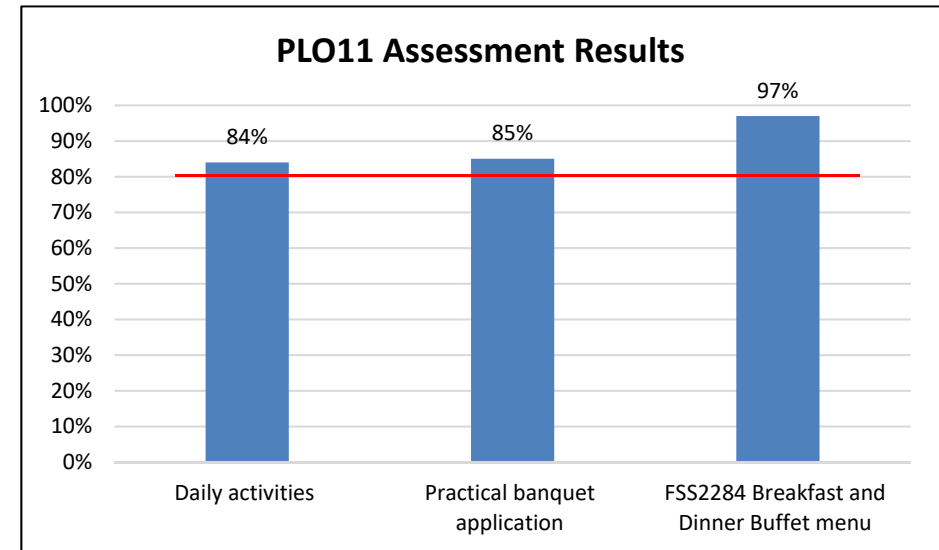
# Assessment Results 2018-2019



PLO10: Identify and utilize food service equipment and tools. *Target: 70% of students achieved 70% or higher in all assessment measures.*



PLO12: Demonstrate contemporary plating techniques. *Target: 70% of students achieved 70% or higher in all assessment measures.*

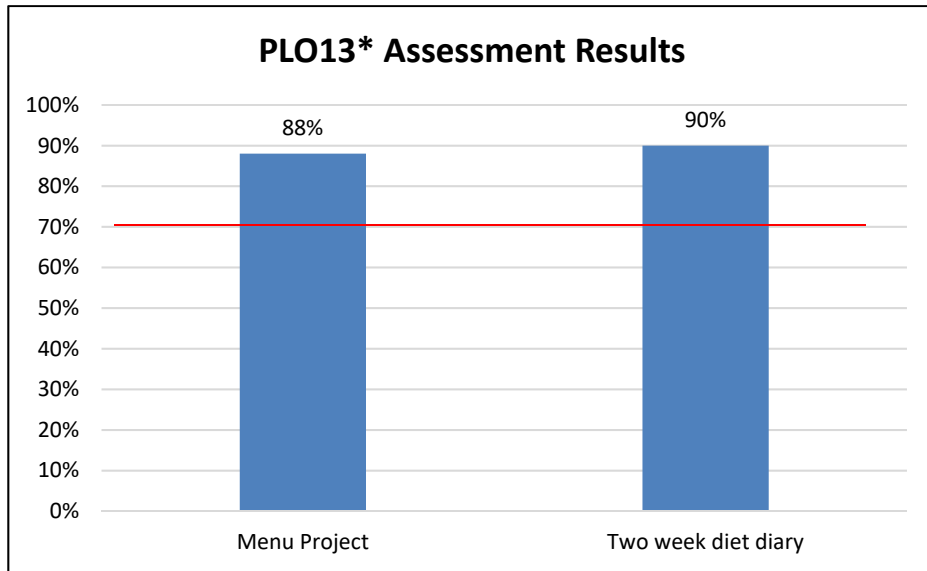


PLO11: Prepare complex contemporary recipes for table and banquet service. *Target: Daily activities measured on the daily grading rubric – Target is 80% or higher. Practical banquet application – Target is 80% or higher in this area. Catering and Buffet – Target is students passing this section.*

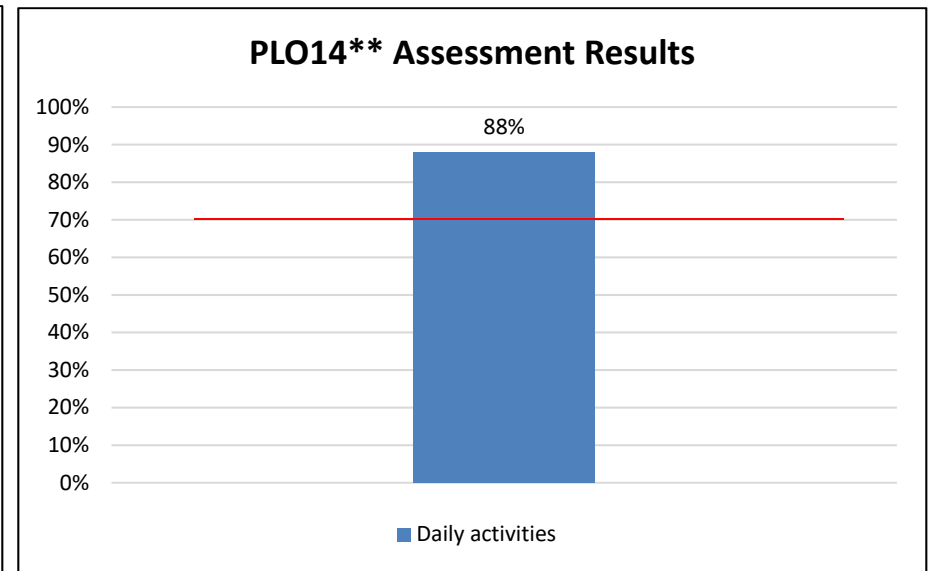
*\* Same results as 2017-2018?*

*\* Third Assignment is Indirect*

# Assessment Results 2018-2019



PLO13: Analyze food dishes for nutritional content. *Target: 70% of students achieved 70% or higher in all assessment measures.*



PLO14: Prepare baked items including, but not limited to, quick breads, yeasted breads, pies, tarts, cookies, laminated doughs, choux pastry, creams, custards, dessert sauces and frozen desserts. *Target: 70% of students achieved 70% or higher in all assessment measures.*

*\* Third Assignment is Indirect*

*\*\* Second and Third Assignment are Indirect*

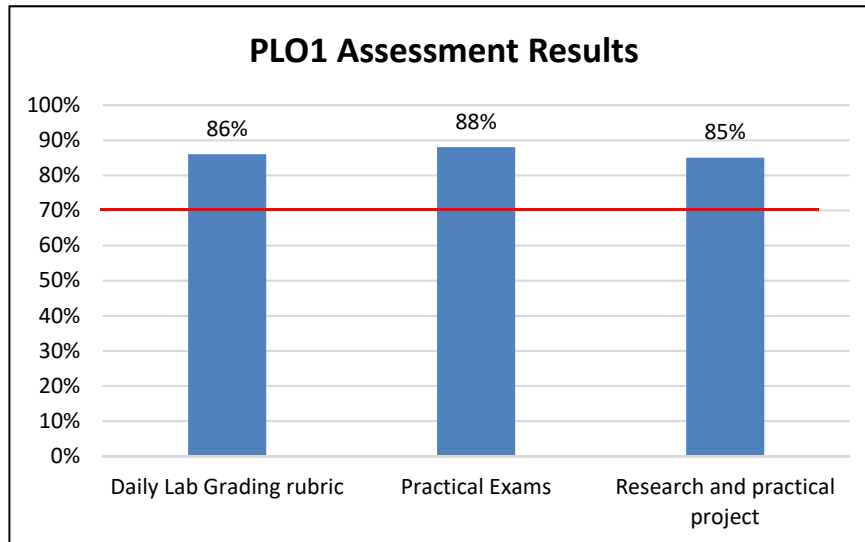
*\* Same results as 2017-2018?*

# Program Learning Outcomes

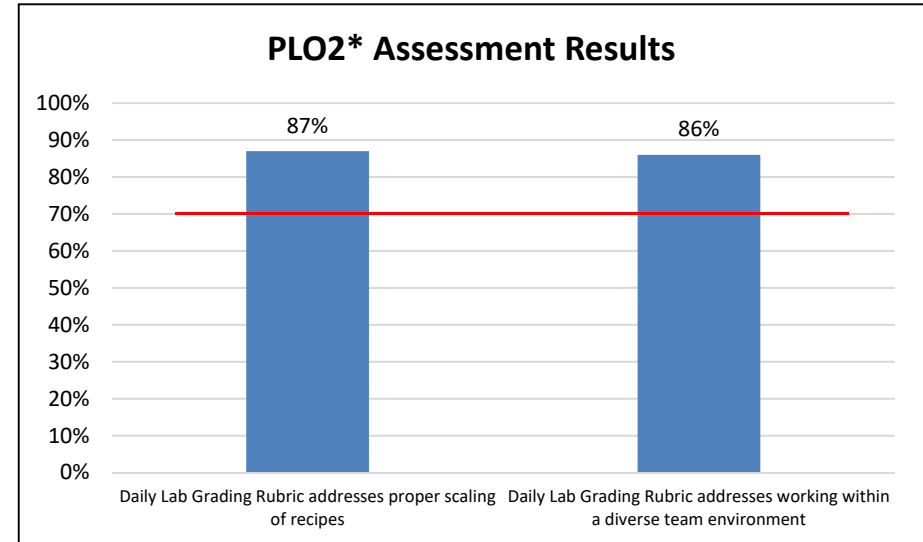
## Culinary Operations - Baking and Pastry Specialization #1034

1. Prepare students to enter into entry-level positions within the wholesale and/or retail bakery segment within the foodservice industry.
2. Meet the needs of all students, traditional and non-traditional, by providing a curriculum that not only addresses industry needs, but supports the students' growth within the college community.
3. Provide students with an educational environment that encourages critical thinking and problem solving and encourages active learning to take place.
4. Promote ethical decision making through conscientious action toward peers, the college, the community, environmental issues and multicultural understanding.
5. Create an atmosphere that fosters student retention and encourages progress towards completion of their certification.

# Assessment Results 2018-2019



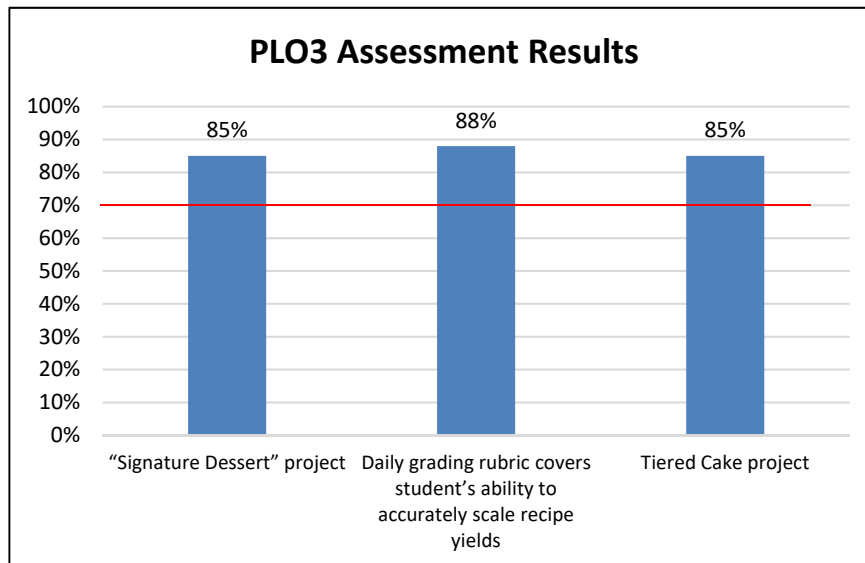
PLO1: Prepare students to enter into entry-level positions within the wholesale and/or retail bakery segment within the foodservice industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*



PLO2: Meet the needs of all students, traditional and non-traditional, by providing a curriculum that not only addresses industry needs, but supports the students' growth within the college community. *Target: 70% of students achieved 70% or higher in all assessment measures.*

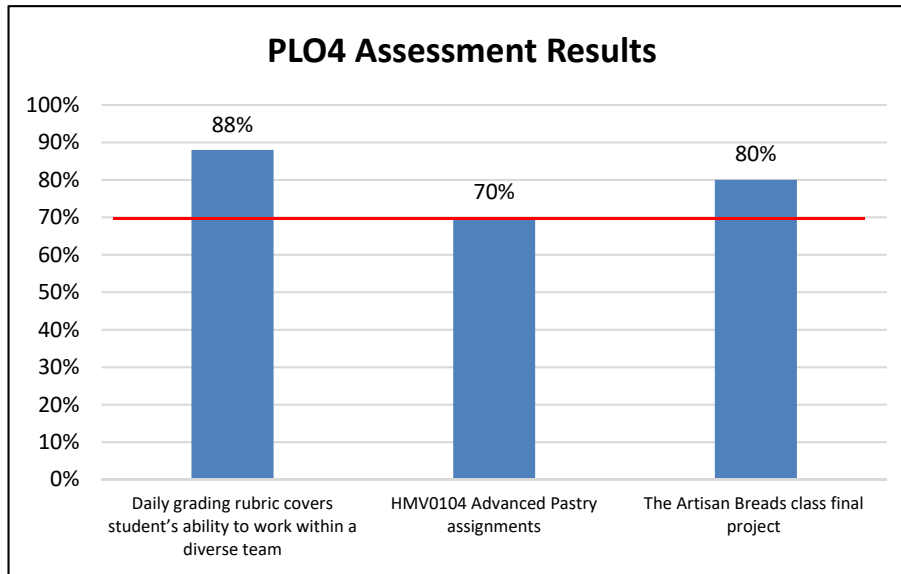
*\* Third Assignment is Indirect*

*\* Same results as 2017-2018?*

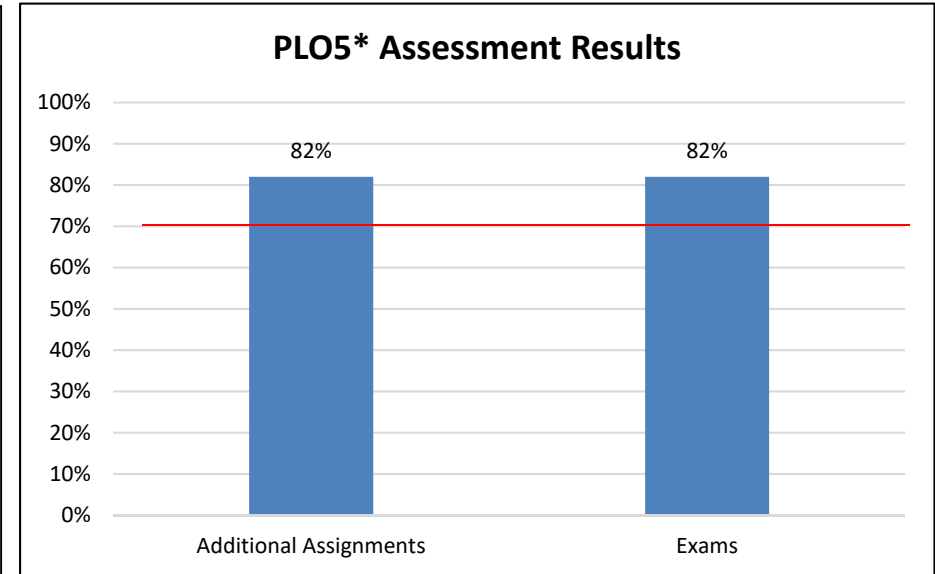


PLO3: Provide students with an educational environment that encourages critical thinking and problem solving and encourages active learning to take place. *Target: 70% of students achieved 70% or higher in all assessment measures.*

# Assessment Results 2018-2019



PLO4: Promote ethical decision making through conscientious action toward peers, the college, the community, environmental issues and multicultural understanding. *Target: 70% of students achieved 70% or higher in all assessment measures.*



PLO5: Create an atmosphere that fosters student retention and encourages progress towards completion of their certification. *Target: 70% of students achieved 70% or higher in all assessment measures.*

*\* Third Assignment is Indirect*

*\* Same results as 2017-2018?*

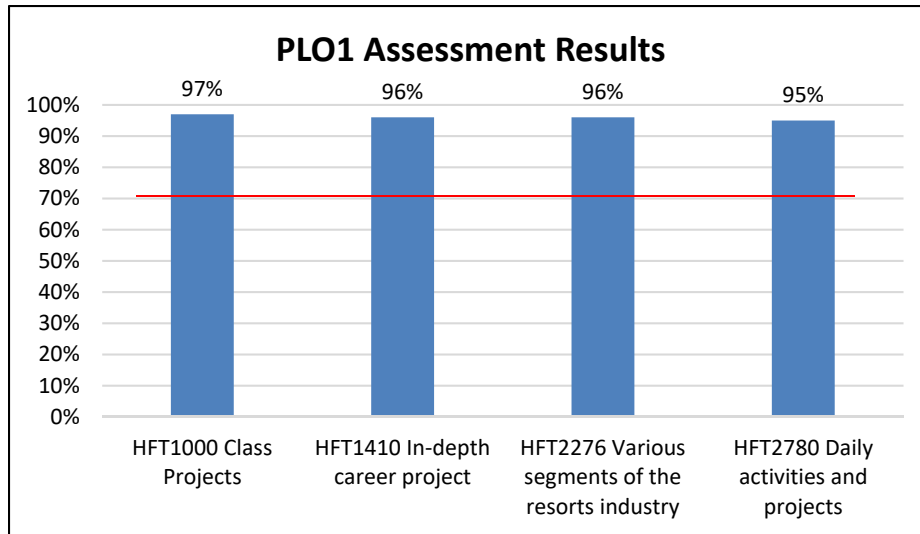
# Program Learning Outcomes

## Hospitality Management AS Degree Code #2012

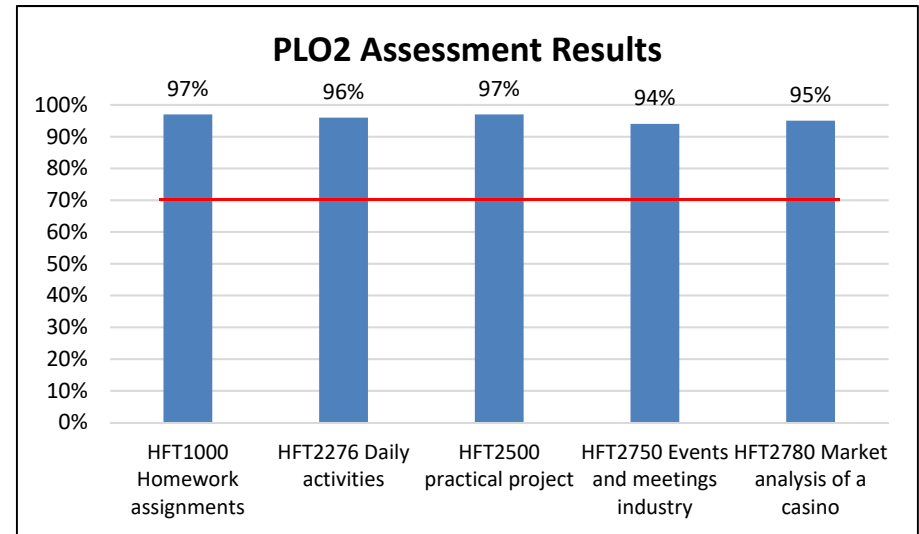
1. Discuss the various components of a successful lodging operation.
2. Formulate and analyze hospitality industry marketing strategies including targeting, positioning and consumer behaviors.
3. Discuss the specialized needs of marketing within the hospitality industry.
4. Describe leadership styles applicable to the hospitality industry.
5. Explain how effective communication skills are important to success as a hospitality supervisor and describe personal characteristics that affect communication skills.
6. Differentiate between problem solving and decision making, and apply decision making skills and techniques to solving problems.
7. Describe the organizational structure of small, medium, and large operations within the hospitality industry, including, but not limited to hotels and restaurants.



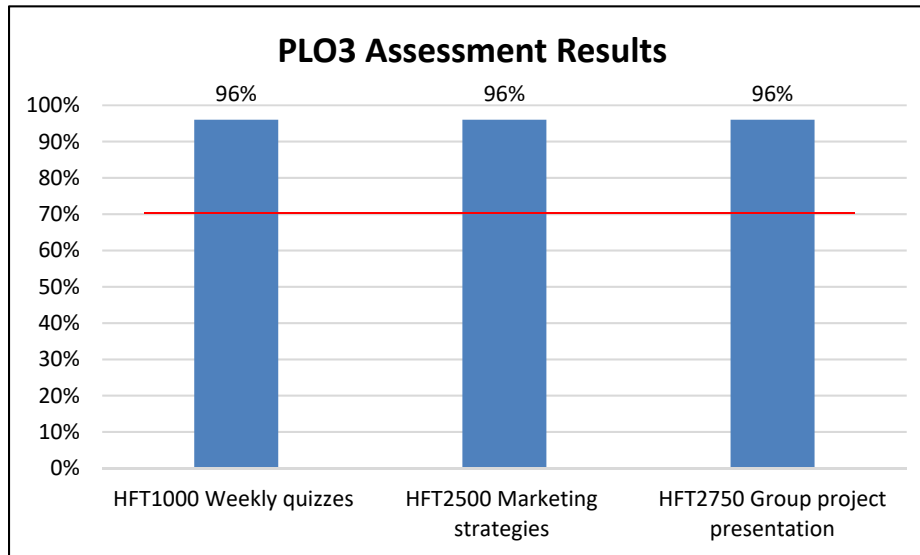
# Assessment Results 2018-2019



PLO1: Discuss the various components of a successful lodging operation. *Target: 70% of students achieved 70% or higher in all assessment measures.*

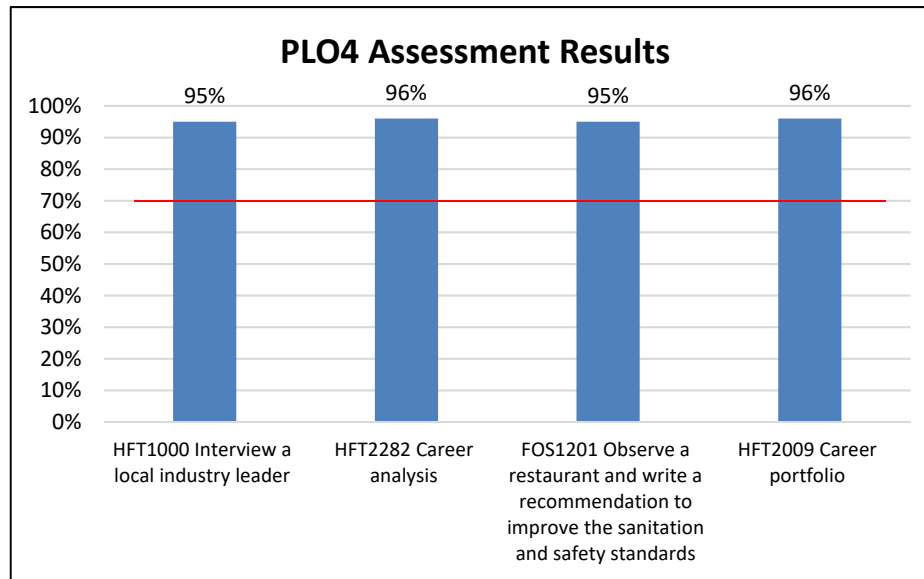


PLO2: Formulate and analyze hospitality industry marketing strategies including targeting, positioning and consumer behaviors. *Target: 70% of students achieved 70% or higher in all assessment measures.*

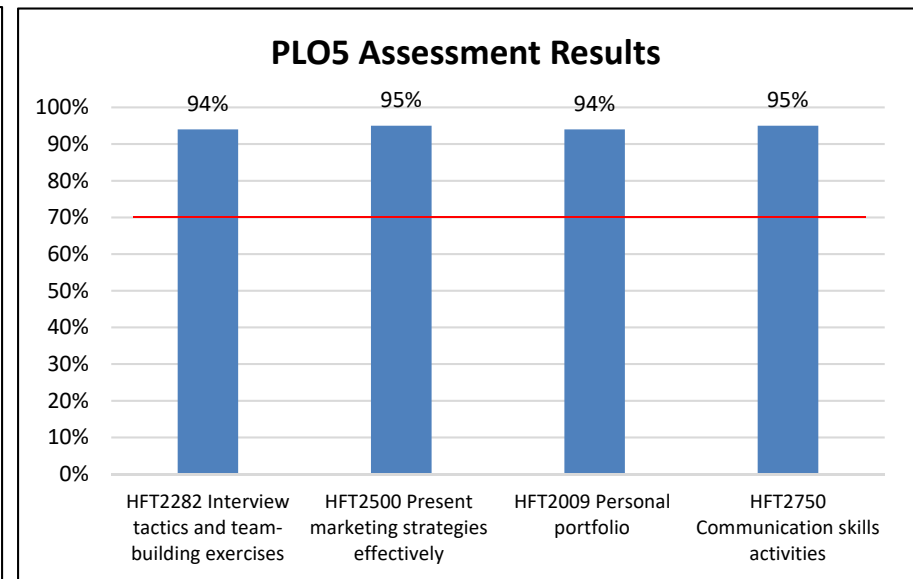


PLO3: Discuss the specialized needs of marketing within the hospitality industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*

# Assessment Results 2018-2019

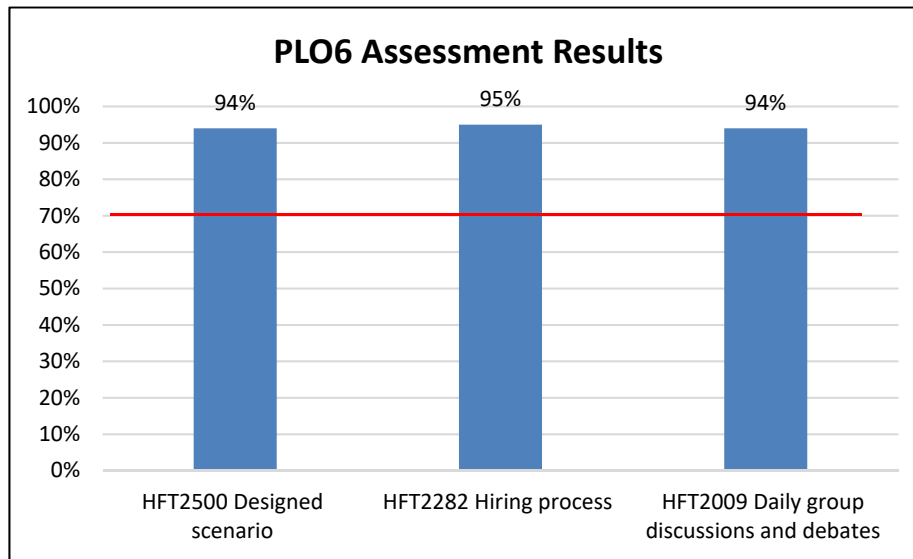


PLO4: Describe leadership styles applicable to the hospitality industry. *Target: 70% of students achieved 70% or higher in all assessment measures.*

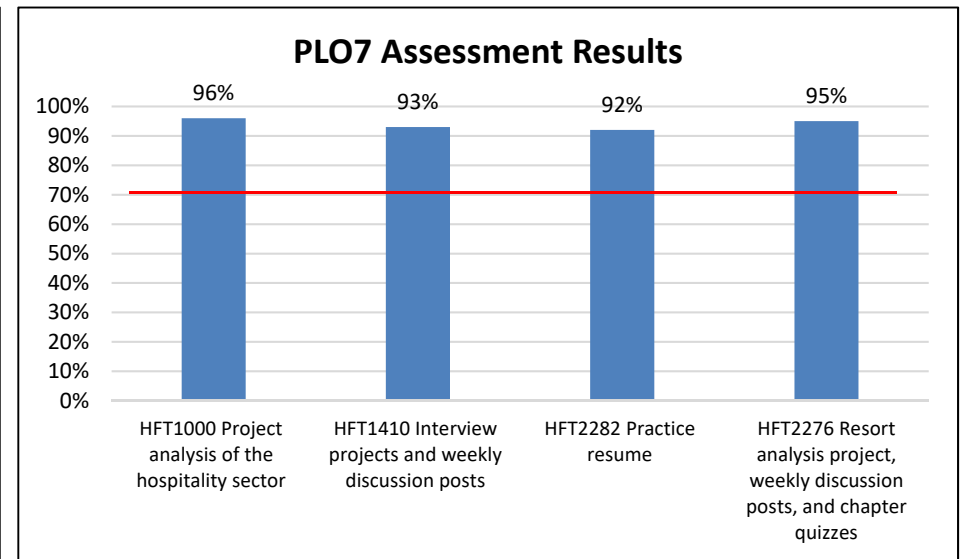


PLO5: Explain how effective communication skills are important to success as a hospitality supervisor and describe personal characteristics that affect communication skills. *Target: 70% of students achieved 70% or higher in all assessment measures.*

# Assessment Results 2018-2019



PLO6: Differentiate between problem solving and decision making, and apply decision making skills and techniques to solving problems. *Target: 70% of students achieved 70% or higher in all assessment measures.*



PLO7: Describe the organizational structure of small, medium, and large operations within the hospitality industry, including, but not limited to hotels and restaurants. *Target: 70% of students achieved 70% or higher in all assessment measures.*

## Assessment Data 2017-2018 and 2018-2019: Programs and Institutional Learning Outcomes

Program	Critical / Creative Thinking		Communication		Cultural Literacy		Information and Technical Literacy	
	17/18	18/19	17/18	18/19	17/18	18/19	17/18	18/19
<b>0819 Culinary Arts</b>	89%-93%	89%-93%	86%-96%	86%-96%	87%-89%	87%-89%	86%-94%	86%-94%
<b>1034 Baking and Pastry</b>	82%-89%	82%-89%	80%-88%	80%-88%	79%-90%	79%-90%	83%-87%	83%-87%
<b>2226 Culinary Management</b>	89%-93%	89%-93%	86%-96%	86%-96%	87%-89%	87%-89%	86%-94%	86%-94%
<b>2012 Hospitality Management</b>	91%-96%	94%-95%	91%-96%	93%-96%	93%-97%	93%-95%	92%-98%	94%-96%
<b>0825 Hospitality Beverage Science*</b>								

*\*New Program*

## Headcount by Major

Major	2015-2016	2016-2017	2017-2018	2018-2019
0819 - CULINARY ARTS	23	41	40	17
0825 – HOSPITALITY BEVERAGE SCIENCE				7
0826 – BAKING AND PASTRY ARTS				11
1034 - BAKING AND PASTRY	51	45	34	8
2012 - HOSPITALITY MANAGEMENT	101	101	84	49
2226 - CULINARY MANAGEMENT	208	174	154	70
6001 – SUPERV & MGMT – HOSPITALITY CONC			22	38
<b>Total</b>	<b>374</b>	<b>361</b>	<b>334</b>	<b>200</b>

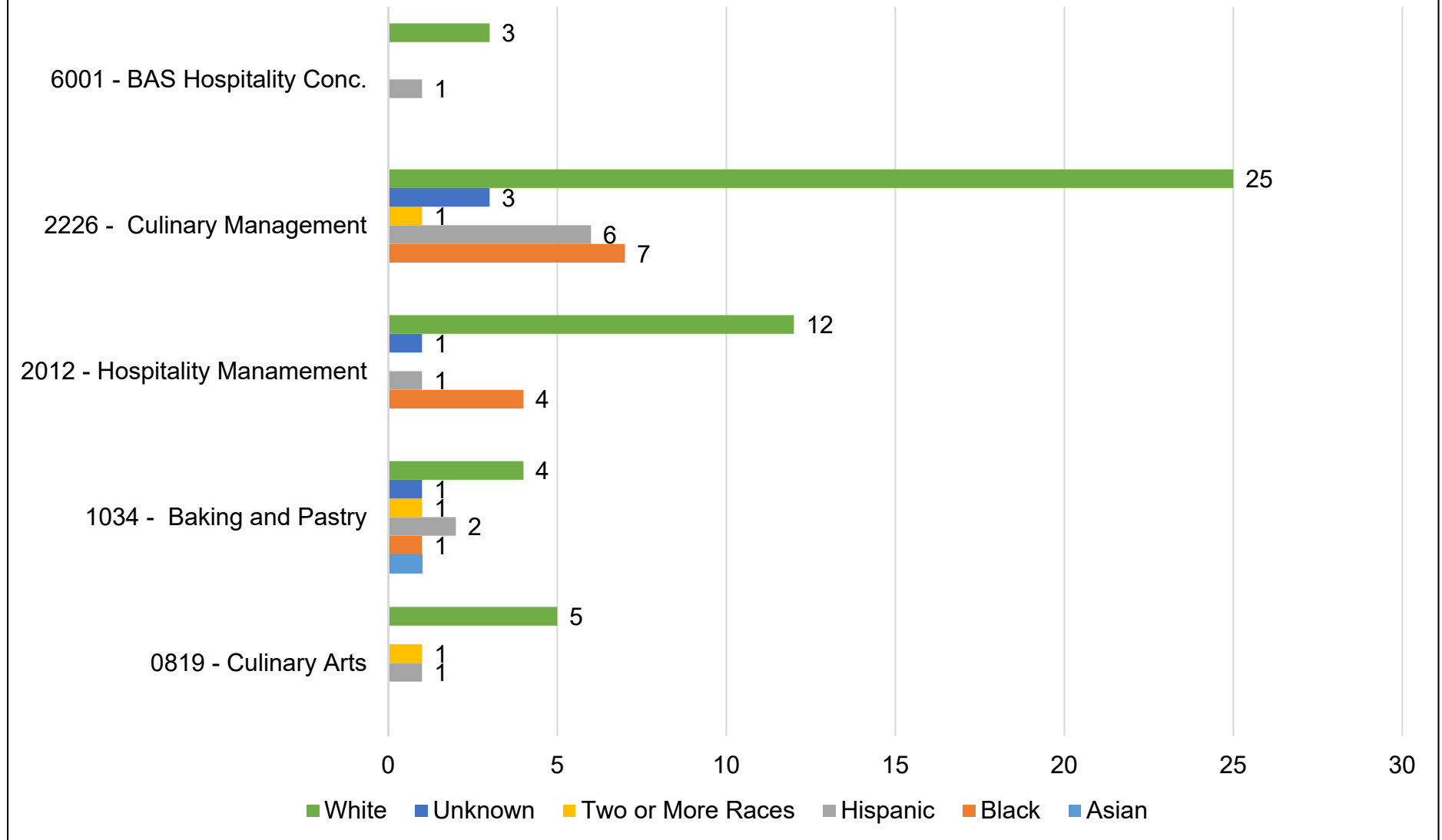


### Graduates in Major

Major	2015-2016	2016-2017	2017-2018	2018-2019
0819 – Culinary Arts	1	5	13	7
1034 - Baking and Pastry	25	19	20	10
2012 - Hospitality Management	20	17	20	19
2226 - Culinary Management	32	28	25	42
6001 – BAS – Hospitality Conc.				4
<b>Total</b>	<b>78</b>	<b>69</b>	<b>78</b>	



## 2018-2019 Number of Graduates by Race/Ethnicity



## Graduation Rates

Major.	Fall Cohort Year	# in Cohort	150% Graduates	150% Graduation Rate	200% Graduates	200% Graduation Rate
0819 – Culinary Arts	2015	9	0	0%	2	22.2%
	2016	20	5	25%	7	35%
	2017 - 200% In progress	16	2	12.5%	4	25%
	2018 - In progress	14	0	0%	0	0%
0825 – Hospitality Beverage Science	2018 – In progress	2	0	0%	0	0%
0826 – Baking and Pastry Arts	2018 – In progress	1	0	0%	0	0%
1034- Culinary Ops- Baking and Pastry Specializations	2015	17	13	76.5%	13	76.5%
	2016	20	7	35%	11	55%
	2017 - 200% In progress	15	11	73.3%	11	73.3%
	2018 - In progress	14	5	35.7%	5	35.7%
2012- Hospitality Management	2013	41	15	36.6%	16	39%
	2014	25	8	32%	9	36%
	2015 - 200% In progress	32	9	28.1%	10	31.3%
	2016 - In progress	29	6	20.7%	6	20.7%
2226- Culinary Management	2013	77	13	16.9%	19	24.7%
	2014	66	15	22.7%	17	25.8%
	2015 - 200% In progress	55	17	30.9%	19	34.5%
	2016 - In progress	42	13	31%	13	31%

Source: IR Program Assessment Data



## Graduation Rates by Race/Ethnicity (1 of 2)

Major	Fall Cohort Year	Race/Ethnicity	# in Cohort	150% Graduates	150% Graduation Rate	200% Graduates	200% Graduation Rate
0819 – Culinary Arts	2016	Black	1	0	0%	0	0%
		Hispanic	4	1	25%	2	50%
		Two or More Races	2	0	0%	0	0%
		White	13	4	30.8%	5	38.5%
	2017 – 200% in progress	Black	1	0	0%	0	0%
		Hispanic	1	0	0%	0	0%
		Two or More Races	2	0	0%	0	0%
		White	12	2	16.7%	4	33.3%
	2018 – In progress	Black	4	0	0%	0	0%
		Hispanic	2	0	0%	0	0%
		Two or More Races	1	0	0%	0	0%
		White	7	0	0%	0	0%
0825 - Hospitality Beverage Science	2018 – In progress	White	2	0	0%	0	0%
0826 - Baking and Pastry Arts	2018 – In progress	White	1	0	0%	0	0%
1034- Culinary Ops- Baking and Pastry Specializations	2016	Black	3	0	0%	0	0%
		Hispanic	6	4	66.7%	5	83.3%
		White	11	3	27.3%	6	54.5%
	2017– 200% in progress	Black	2	1	50%	1	50%
		Hispanic	3	3	100%	3	100%
		Two or More Races	2	1	50%	1	50%
		White	8	6	75%	6	75%
	2018 – In progress	Asian	1	1	100%	1	100%
		Black	3	0	0%	0	0%
		Hispanic	3	2	66.7%	2	66.7%
		Two or More Races	1	1	100%	1	100%
		White	6	1	16.7%	1	16.7%

## Graduation Rates by Race/Ethnicity (2 of 2)

Major	Fall Cohort Year	Race/Ethnicity	# in Cohort	150% Graduates	150% Graduation Rate	200% Graduates	200% Graduation Rate
2012- Hospitality Management	2014	Black	4	1	25%	1	25%
		Hispanic	4	0	0%	0	0%
		White	17	7	41.2%	8	47.1%
	2015 – 200% in progress	Asian	1	1	100%	1	100%
		Black	6	0	0%	0	0%
		Hispanic	4	2	50%	2	50%
	2016 – In progress	White	21	6	28.6%	7	33.3%
		Asian	1	0	0%	0	0%
		Black	5	0	0%	0	0%
		Hispanic	10	4	40%	4	40%
		Two or More Races	1	0	0%	0	0%
	2226- Culinary Management	2014	White	12	2	16.7%	2
Black			19	1	5.3%	2	10.5%
Hispanic			7	3	42.9%	4	57.1%
2015 – 200% in progress		White	40	11	27.5%	11	27.5%
		Asian	1	0	0%	0	0%
		Black	9	2	22.2%	2	22.2%
		Hispanic	12	5	41.7%	6	50%
		Two or More Races	1	1	100%	1	100%
		Unknown	1	0	0%	0	0
2016 – In progress		White	31	9	29%	10	32.3%
		Black	14	3	21.4%	3	21.4%
		Hispanic	5	1	20%	1	20%
	Unknown	1	1	100%	1	100%	
	White	22	8	36.4%	8	36.4%	

## Graduation Rates By Gender (1 of 2)

Major	Fall Term	Race/Ethnicity	# Students	Graduation			
				Graduated within 150% Time	Graduation Rate	Graduated within 200% Time	Graduation Rate
0819- Culinary Arts	2016	Female	12	3	25%	4	33%
		Male	8	2	25%	3	38%
	2017	Female	8	1	13%	2	25%
		Male	7	1	14%	2	29%
		Unknown	1	0	0%	0	0%
	2018	Female	8	0	0%	0	0%
Male		6	0	0%	0	0%	
0825 – Hospitality Beverage Science	2018	Male	2	0	0%	0	0%
0826 – Baking and Pastry Arts	2018	Male	1	0	0%	0	0%
1034- Culinary Ops- Baking and Pastry Specializations	2016	Female	19	7	37%	11	58%
		Male	1	0	0%	0	0%
	2017	Female	10	9	90%	9	90%
		Male	4	1	25%	1	25%
		Unknown	1	1	100%	1	100%
	2018	Female	8	2	25%	2	25%
Male		6	3	50%	3	50%	

## Graduation Rates By Gender (2 of 2)

Major	Fall Term	Race/Ethnicity	# Students	Graduation			
				Graduated within 150% Time	Graduation Rate	Graduated within 200% Time	Graduation Rate
2012- Hospitality Management	2014	Female	14	5	36%	5	36%
		Male	11	3	27%	4	36%
	2015	Female	23	5	22%	6	26%
		Male	9	4	44%	4	44%
	2016	Female	15	3	20%	3	20%
		Male	14	3	21%	3	21%
2226- Culinary Management	2014	Female	28	5	18%	7	25%
		Male	37	10	27%	10	27%
		PrefNoAns	1	0	0%	0	0%
	2015	Female	29	10	34%	10	34%
		Male	25	7	28%	9	36%
		Unknown	1	0	0%	0	0%
	2016	Female	19	7	37%	7	37%
		Male	23	6	26%	6	26%

## Persistence Rates

Program and Cohort Year		Registered	Exclusions	Adjusted Cohort	Persistence by DSC		Persistence by Program		DSC Total Persistence
					N	%	N	%	
0819 Culinary Arts	FA14 to SP15	2	0	2	0	0%	2	100%	100%
	FA15 to SP16	9	0	9	0	0%	5	55.6%	55.6%
	FA16 to SP17	30	0	30	3	10%	19	63.3%	73.3%
	FA18 to SP19	28	2	26	1	3.8%	15	57.7%	61.5%
0825 – Hospitality Beverage Science	FA18 to SP19	4	0	4	0	0%	2	50%	50%
0826 – Baking and Pastry Arts	FA18 to SP19	3	0	3	0	0%	2	66.7%	66.7%
1034 Baking and Pastry	FA14 to SP15	32	3	29	4	13.8%	16	55.2%	69%
	FA15 to SP16	34	7	27	1	3.7%	19	70.4%	74.1%
	FA16 to SP17	33	11	22	0	0%	18	81.8%	81.8%
	FA18 to SP19	22	0	22	1	4.5%	14	63.6%	68.2%

## Persistence Rates by Race/Ethnicity

Major	Fall Cohort Year	Race/Ethnicity	# in Cohort	Excluded	Adjusted Cohort	Persistence by DSC		Persistence by Program		Total Persistence
0819 – Culinary Arts	FA15 to SP16	Black	1	0	1	0	0%	1	100%	100%
		Two or More Races	2	0	2	0	0%	1	50%	50%
		White	6	0	6	0	0%	3	50%	50%
	FA16 to SP17	Black	5	0	5	1	20%	3	60%	80%
		Hispanic	5	0	5	0	0%	5	100%	100%
		Two or More Races	3	0	3	1	33.3%	1	33.3%	66.7%
		White	17	0	17	1	5.9%	10	58.8%	64.7%
	FA18 to SP19	Black	3	0	3	1	33.3%	2	66.7%	100%
		Hispanic	3	0	3	0	0%	1	33.3%	33.3%
		Two or More Races	3	1	2	0	0%	2	100%	100%
		White	19	1	18	0	0%	10	55.6%	55.6%
	0825 – Hospitality Beverage Science	FA18 to SP19	White	4	0	4	0	0%	2	50%
0826 – Baking and Pastry Arts	FA18 to SP19	Black	1	0	1	0	0%	1	100%	100%
		White	2	0	2	0	0%	1	50%	50%
1034- Culinary Ops- Baking and Pastry Specializations	FA15 to SP16	Black	2	0	2	1	50%	1	50%	50%
		Hispanic	8	1	7	0	0%	7	100%	100%
		Two or More Races	1	0	1	0	0%	1	100%	100%
		White	22	5	17	0	0%	10	58.8%	58.8%
		Unknown	1	1	0					
	FA16 to SP17	Asian	2	1	1	0	0%	1	100%	100%
		Black	2	1	1	0	0%	1	100%	100%
		Hispanic	8	2	6	0	0%	6	100%	100%
		Two or More Races	1	1	0					
		White	20	6	14	0	0%	10	71.4%	71.4%
	FA18 to SP19	Asian	1	0	1	0	0%	1	100%	100%
		Black	4	0	4	1	25%	1	25%	50%
		Hispanic	4	0	4	0	0%	3	75%	75%
		Two or More Races	1	0	1	0	0%	1	100%	100%
		Unknown	1	0	1	0	0%	0	0%	0%
White		11	0	11	0	0%	8	72.7%	72.7%	

## Persistence Rates by Gender

Program and Cohort Year	Gender	Registered	Exclusions	Adjusted Cohort	Persistence by DSC		Persistence by Program		DSC Total Persistence
					N	%	N	%	
0819 Culinary Arts FA18 to SP19	Female	16	2	14	0	0%	10	71%	71%
	Male	12	0	12	1	8%	5	42%	50%
0825 – Hospitality Beverage Science FA18 to SP19	Female	1	0	1	0	0%	0	0%	0%
	Male	3	0	3	0	0%	2	67%	67%
0826 – Baking and Pastry Arts FA18 to SP19	Female	2	0	2	0	0%	1	50%	50%
	Male	1	0	1	0	0%	1	100%	100%
1034 Baking and Pastry FA18 to SP19	Female	10	0	10	0	0%	5	50%	50%
	Male	12	0	12	1	8%	9	75%	83%

# Retention Rates

Program and Cohort Year		Registered	Exclusions	Adjusted Cohort	Retained by DSC		Retained by Program		DSC Total Retained
					N	%	N	%	
2012 Hospitality Management	2014	94	25	69	12	17.39%	34	49.28%	66.7%
	2015	88	18	70	2	2.86%	35	50.00%	52.3%
	2016	68	12	56	1	1.8%	29	51.8%	53.6%
	2017	64	17	47	1	2.1%	29	61.7%	63.8%
2226 Culinary Management	2014	190	36	154	13	8.44%	74	48.05%	56.5%
	2015	158	21	137	6	4.38%	79	57.66%	62.0%
	2016	137	28	109	3	2.8%	65	59.6%	62.4%
	2017	126	20	106	4	3.8%	60	56.6%	60.4%
600100 - Superv & Mgmt-Hospitality Conc	2016	1	0	1	0	0%	1	100%	100%
	2017	8	0	8	0	0%	7	87.5%	87.5%

### College average (67.1%)

Registered - Includes all students enrolled in the fall term of the specified year, with the specified program as their primary major.

Exclusions - Includes students who are deceased or graduated fall of the specified year or the following spring or summer.

Not retained - Students who were not registered the following fall term.

Retained by DSC - Students who were still registered at DSC the following fall but with a different primary major.

Retained by Program - Students who were registered the following fall with the same primary major.

Source: IR Program Assessment Data



## 2018-2019 Retention Rates by Race/Ethnicity

Major	Fall Term	Registered	Exclusions	Adjusted Cohort	Retained by DSC		Retained by Program		Total Retained
					N	%	N	%	
2226 - Culinary Management	Asian	2	0	2	0	0%	1	50%	50%
	Black	13	2	11	0	0%	7	63.6%	63.6%
	Hispanic	10	3	7	0	0%	4	57.1%	57.1%
	Two or More Races	1	1	0					
	Unknown	3	1	2	0	0%	1	50%	50%
	White	35	10	25	1	4%	16	64%	68%
2012- Hospitality Management	Black	21	2	19	0	0%	14	73.7%	73.7%
	Hispanic	27	3	24	1	4.2%	11	45.8%	50%
	Two or More Races	6	2	4	1	25%	1	25%	50%
	Unknown	6	1	5	0	0%	3	60%	60%
	White	66	12	54	2	3.7%	31	57.4%	61.1%
600100 - Superv & Mgmt- Hospitality Conc	Hispanic	3	0	3	0	0%	3	100%	100%
	White	5	0	5	0	0%	4	80%	80%

**College average (African American: 49.9%, Hispanic: 66.3%)**

Registered - Includes all students enrolled in the fall term of the specified year, with the specified program as their primary major.

Exclusions - Includes students who are deceased or graduated fall of the specified year or the following spring or summer.

Adjusted Cohort - Registered students less exclusions.

Not retained - Students who were not registered the following fall term.

Retained by DSC - Students who were still registered at DSC the following fall but with a different primary major.

Retained by Program - Students who were registered the following fall with the same primary major.

Source: IR Program Assessment Data

## Fall 2017 to Fall 2018 Retention Rates by Gender

Major	Fall Term	Registered	Exclusions	Adjusted Cohort	Retained by Program	
					N	%
2012- Hospitality Management	Female	37	6	31	20	65%
	Male	27	11	26	9	56%
2226 - Culinary Management	Female	63	8	55	34	62%
	Male	60	12	48	25	52%
	PrefNoAns	1	0	1	0	0%
	Unknown	2	0	2	1	50%
6001 – BAS Hospitality Conc.	Female	5	0	5	4	80%
	Male	3	0	3	3	100%

Performance Funding - Placement Rates (College average: 95.5%)										
Program Title	Major	2013/14		2014/15		2015/16		2016/17		Average Annual Salary
		DSC%	FCS%	DSC%	FCS%	DSC%	FCS%	DSC%	FCS%	
Culinary Arts	0819					0%	89%	100%	75%	\$**,***
Baking and Pastry	1034	62%	56%	N/A	62%	73%	70%	***%	59%	\$**,***
Culinary Management	2226	78%	73%	71%	70%	57%	65%	91%	61%	\$24,820
Hospitality Management	2012	90%	90%	72%	88%	94%	92%	***%	88%	\$**,***

\*Inactive Program

N/A - No placement data for the program.

(\*\*\*\*), (\$\*\*,\*\*\*), or (\*\*\*%) - Number of graduates less than 10 but greater than 0 suppressed.

- Indicates the College average above the State Averages
- Indicates the College average same as the State Averages
- Indicates the College average below the State Averages

Source: IR Program Assessment Data

## Course Success Rates (1 of 2)

Major	Course	2015-2016		2016-2017		2017-2018		2018-2019	
		Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
0819 – Culinary Arts	HUN1203							20	85%
0825 – Hospitality Beverage Science	FSS1287							4	100%
	HFT1213							8	88%
	HFT2009							21	86%
	HFT2804							6	100%
0826 – Baking and Pastry Arts	FOS1141							6	100%
	FOS1142							5	100%
	FOS2140							2	50%
	FOS2161							8	88%
1034 - Baking and Pastry - Closed	FSS0070	28	96%	25	92%	21	100%	14	100%
	FSS0071	25	96%	24	96%	24	96%	13	100%
	FSS0072	29	93%	24	88%	26	96%	14	100%
	FSS0291	29	90%	26	96%	24	96%	12	92%
	HMV0103	32	94%	26	100%	17	100%	15	93%
	HMV0104	32	91%	26	96%	20	100%	15	87%
	HMV0145	30	93%	21	100%	24	100%	16	100%
	HMV0146	29	100%	26	96%	19	95%	16	100%
2226 - Culinary Management	FOS1201*	134	88%	130	92%	93	94%	107	93%
	FSS1063C^	62	90%	62	98%	62	97%	53	96%
	FSS1202C**	110	95%	105	89%	96	89%	73	89%
	FSS1222C**	95	85%	94	94%	79	92%	73	89%
	FSS1240C	55	85%	50	80%	40	85%	45	93%
	FSS1242C	56	91%	59	90%	33	91%	43	91%
	FSS1270***	85	86%	127	95%	87	87%	98	93%
	FSS2210C^	43	98%	47	96%	61	95%	40	95%
FSS2284C**	70	94%	73	96%	66	95%	61	90%	

\*Also in 0826, 0819, and 2012

\*\*Also in 0819 and 2012

\*\*\*Also in 0819, 0825, and 2012

^Also in 0819

## Course Success Rates (2 of 2)

Major	Course	2015-2016		2016-2017		2017-2018		2018-2019	
		Attempted	% Successful	Attempted	% Successful	Attempted	% Successful	Attempted	% Successful
2012- Hospitality Management	HFT1000*	145	94%	142	93%	113	93%	117	85%
	HFT1410	29	86%	34	91%	50	88%	31	97%
	HFT1940C^	65	91%	67	98%	71	99%	58	100%
	HFT1941C^	65	92%	66	92%	63	100%	59	100%
	HFT2009	39	90%	35	94%	17	94%		
	HFT2276	43	93%	31	97%	36	86%	34	97%
	HFT2282***	79	89%	81	93%	72	96%	60	97%
	HFT2454**	85	95%	77	96%	54	94%	55	93%
	HFT2500	43	93%	39	90%	29	83%	29	97%
	HFT2750	39	95%	36	97%	40	88%	39	95%
	HFT2780	33	94%	38	97%	32	91%	27	89%
	HFT2942C	46	98%	61	90%	51	92%	52	98%
	HFT2949	57	77%						
	HUN1203			58	91%	40	80%		
6001 – BAS - Hospitality Concentration	HFT3373							15	93%
	HFT3700					17	94%	21	95%
	HFT4064							27	96%
	HFT4253					15	93%	14	100%
	HFT4277							17	100%
	HFT4809							23	100%
School		1,782	91%	1,661	93%	1,492	93%	1,466	94%

\*Also in 0826 and 2226

\*\*Also in 0826, 0825, and 2226

\*\*\*Also in 2226

^Also in 0819 and 2012

Source: IR Program Assessment Data

■ Indicates a success rate of 90% or higher  
■ Indicates a success rate between 70% and 89%  
■ Indicates a success rate below 70%

Course, IM and Race/Ethnicity	2018-2019	
	Attempted	% Successful
<b>0819 - Culinary Arts</b>	<b>20</b>	<b>85%</b>
HUN1203	20	85%
Black	4	100%
Hispanic/Latino	2	100%
Two or More Races	1	100%
White	13	77%
<b>0825 - Hospitality Bev. Sci.</b>	<b>39</b>	<b>90%</b>
FSS1287	4	100%
Black	1	100%
White	3	100%
HFT1213	8	88%
Black	2	100%
Hispanic/Latino	2	100%
White	4	75%
HFT2009	21	86%
Asian	1	100%
Black	4	100%
Hispanic/Latino	2	100%
White	14	79%
HFT2804	6	100%
Black	2	100%
Hispanic/Latino	2	100%
White	2	100%
<b>0826 - Baking and Pastry</b>	<b>21</b>	<b>90%</b>
FOS1141	6	100%
Black	1	100%
Hispanic/Latino	1	100%
White	4	100%
FOS1142	5	100%
Hispanic/Latino	1	100%
White	4	100%
FOS2140	2	50%
Hispanic/Latino	1	0%
White	1	100%

Course, IM and Race/Ethnicity	2017-2018		2018-2019	
	Attempted	% Successful	Attempted	% Successful
<b>0826 - Baking and Pastry</b>			<b>21</b>	<b>90%</b>
FOS2161			8	88%
Black			1	100%
Hispanic/Latino			2	50%
Two or More Races			1	100%
Unknown			1	100%
White			3	100%
<b>1034 - Baking and Pastry</b>	<b>171</b>	<b>98%</b>	<b>115</b>	<b>97%</b>
FSS0070	21	100%	14	100%
Asian			1	100%
Black	2	100%	1	100%
Hispanic	4	100%	3	100%
Two or More Races	2	100%	1	100%
Unknown			1	100%
White	13	100%	7	100%
FSS0071	24	96%	13	100%
Asian			1	100%
Black	3	100%	1	100%
Hispanic	7	100%	3	100%
Two or More Races	1	100%	1	100%
Unknown			1	100%
White	13	92%	6	100%
FSS0072	25	96%	14	100%
Asian			1	100%
Black	4	75%	1	100%
Hispanic	5	100%	3	100%
Two or More Races	2	100%	1	100%
White	14	100%	8	100%
FSS0291	23	96%	12	92%
Asian			1	100%
Black	4	75%	1	0%
Hispanic	6	100%	3	100%
Two or More Races	1	100%	1	100%
White	12	100%	6	100%
HMV0103	16	100%	15	93%
Asian			1	100%
Black	1	100%	1	0%
Hispanic	4	100%	4	100%
Two or More Races	2	100%	1	100%
White	9	100%	8	100%

Indicates a success rate of 90% or higher  
 Indicates a success rate between 70% and 89%  
 Indicates a success rate below 70%

## Course Success Rates by IM and Race/Ethnicity (2 of 4)

Course, IM and Race/Ethnicity	2017-2018		2018-2019	
	Attempted	% Successful	Attempted	% Successful
<b>1034 - Baking and Pastry</b>	<b>171</b>	<b>98%</b>	<b>115</b>	<b>97%</b>
<b>HMV0104</b>	<b>19</b>	<b>100%</b>	<b>15</b>	<b>87%</b>
Asian			1	100%
Black	2	100%	2	50%
Hispanic	4	100%	4	100%
Two or More Races	2	100%	1	100%
White	11	100%	7	86%
<b>HMV0145</b>	<b>24</b>	<b>100%</b>	<b>16</b>	<b>100%</b>
Asian			1	100%
Black	4	100%	1	100%
Hispanic	6	100%	4	100%
Two or More Races	1	100%	1	100%
Unknown			1	100%
White	13	100%	8	100%
<b>HMV0146</b>	<b>19</b>	<b>95%</b>	<b>16</b>	<b>100%</b>
Asian			1	100%
Black	1	100%	1	100%
Hispanic	5	100%	4	100%
Two or More Races	2	100%	1	100%
Unknown			1	100%
White	11	90%	8	100%
<b>2012 - Hospitality Mgmt.</b>	<b>631</b>	<b>92%</b>		
<b>HFT1000</b>	<b>109</b>	<b>93%</b>	<b>117</b>	<b>85%</b>
Asian	2	100%	3	100%
Black	22	95%	11	82%
Hispanic	16	94%	27	89%
Two or More Races	1	100%	5	60%
White	68	91%	71	86%

Course, IM and Race/Ethnicity	2017-2018		2018-2019	
	Attempted	% Successful	Attempted	% Successful
<b>2012 - Hospitality Mgmt.</b>	<b>631</b>	<b>92%</b>	<b>160</b>	<b>95%</b>
<b>HFT1410</b>	<b>47</b>	<b>89%</b>	<b>31</b>	<b>97%</b>
Asian	1	100%	1	100%
Black	9	67%	3	100%
Hispanic	7	100%	5	100%
Two or More Races			1	100%
White	30	93%	21	95%
<b>HFT1940C</b>	<b>67</b>	<b>99%</b>	<b>58</b>	<b>100%</b>
Asian			1	100%
Black	11	100%	10	100%
Hispanic	12	100%	10	100%
Two or More Races	2	100%	2	100%
Unknown			1	100%
White	42	98%	34	100%
<b>HFT1941C</b>	<b>60</b>	<b>100%</b>	<b>59</b>	<b>100%</b>
Black	11	100%	11	100%
Hispanic	9	100%	10	100%
Two or More Races	2	100%	2	100%
Unknown			1	100%
White	38	100%	35	100%
<b>HFT2009</b>	<b>17</b>	<b>94%</b>	<b>21</b>	<b>86%</b>
Asian	1	100%	1	100%
Black	1	100%	4	100%
Hispanic	4	100%	2	100%
White	10	90%	14	79%
<b>HFT2276</b>	<b>34</b>	<b>88%</b>	<b>34</b>	<b>97%</b>
Asian	1	100%	1	100%
Black	4	100%	6	100%
Hispanic	8	88%	5	80%
Two or More Races	1	100%	1	100%
White	20	85%	21	100%

■ Indicates a success rate of 90% or higher  
■ Indicates a success rate between 70% and 89%  
■ Indicates a success rate below 70%

## Course Success Rates by IM and Race/Ethnicity (3 of 4)

Course, IM and Race/Ethnicity	2017-2018		2018-2019		Course, IM and Race/Ethnicity	2017-2018		2018-2019	
	Attempted	% Successful	Attempted	% Successful		Attempted	% Successful	Attempted	% Successful
<b>2012 - Hospitality Mgmt.</b>	<b>631</b>	<b>92%</b>			<b>2012 - Hospitality Mgmt.</b>	<b>631</b>	<b>92%</b>		
HFT2282	67	96%	60	97%	HFT2942C	47	91%	52	98%
Asian	1	100%	1	100%	Black	6	83%	9	100%
Black	13	100%	10	100%	Hispanic	10	80%	6	100%
Hispanic	10	100%	10	100%	Two or More Races	1	100%	3	100%
Two or More Races	1	100%	3	100%	Unknown			2	100%
Unknown			1	100%	White	30	97%	32	97%
White	42	93%	35	94%	<b>HUN1203</b>	<b>37</b>	<b>84%</b>	<b>20</b>	<b>85%</b>
<b>HFT2454</b>	<b>50</b>	<b>94%</b>	<b>55</b>	<b>93%</b>	Black	3	67%	4	100%
Black	7	71%	12	83%	Hispanic	6	83%	2	100%
Hispanic	8	100%	14	93%	Two or More Races	2	50%	1	100%
Two or More Races	1	100%	3	100%	White	26	88%	13	77%
Unknown			1	100%	<b>2226 - Culinary Mgmt.</b>	<b>592</b>	<b>91%</b>		
White	32	97%	25	96%	<b>FOS1201</b>	<b>90</b>	<b>93%</b>	<b>107</b>	<b>93%</b>
<b>HFT2500</b>	<b>27</b>	<b>81%</b>	<b>29</b>	<b>97%</b>	Asian	1	100%	3	100%
Asian	2	100%	1	100%	Black	19	86%	23	87%
Black	7	57%	6	100%	Hispanic	14	100%	23	96%
Hispanic	3	100%	1	100%	Two or More Races	4	100%	3	100%
Two or More Races	1	100%	1	100%	White	52	95%	55	95%
White	14	86%	20	95%	<b>FSS1063C</b>	<b>57</b>	<b>96%</b>	<b>53</b>	<b>96%</b>
<b>HFT2750</b>	<b>38</b>	<b>87%</b>	<b>39</b>	<b>95%</b>	Asian			1	100%
Asian			1	100%	Black	6	83%	14	100%
Black	4	100%	4	75%	Hispanic	8	88%	11	100%
Hispanic	4	75%	5	100%	Two or More Races	3	100%	4	100%
Two or More Races			1	100%	White	40	100%	23	91%
White	30	87%	28	96%	<b>FSS1202C</b>	<b>94</b>	<b>88%</b>	<b>73</b>	<b>89%</b>
<b>HFT2780</b>	<b>31</b>	<b>90%</b>	<b>27</b>	<b>89%</b>	Asian	1	100%	3	100%
Am. Ind.			1	100%	Black	14	86%	15	93%
Asian	1	100%	1	100%	Hispanic	19	89%	13	100%
Black	8	75%	4	100%	Two or More Races	7	100%	3	100%
Hispanic	3	100%	3	67%	Unknown			1	100%
Two or More Races	1	100%	1	100%	White	53	87%	38	82%
White	18	94%	17	88%					



# Course Success Rates by IM and Race/Ethnicity (4 of 4)

Course, IM and Race/Ethnicity	2017-2018		2018-2019	
	Attempted	% Successful	Attempted	% Successful
<b>2226 - Culinary Mgmt.</b>	<b>592</b>	<b>91%</b>		
<b>FSS1222C</b>	<b>77</b>	<b>92%</b>	<b>73</b>	<b>89%</b>
Asian	1	100%	3	100%
Black	10	90%	15	93%
Hispanic	16	94%	13	100%
Two or More Races	6	100%	3	100%
Unknown			1	100%
White	44	91%	38	82%
<b>FSS1240C</b>	<b>39</b>	<b>85%</b>	<b>45</b>	<b>93%</b>
Black	4	100%	8	100%
Hispanic	9	56%	5	100%
Two or More Races	1	100%	4	100%
Unknown			4	100%
White	25	92%	24	88%
<b>FSS1242C</b>	<b>30</b>	<b>90%</b>	<b>43</b>	<b>91%</b>
Black	4	100%	10	100%
Hispanic	6	100%	4	100%
Two or More Races	1	100%	3	67%
Unknown			2	100%
White	19	84%	24	88%
<b>FSS1270</b>	<b>84</b>	<b>87%</b>	<b>98</b>	<b>93%</b>
Asian	1	0%	2	100%
Black	10	70%	17	94%
Hispanic	11	82%	21	100%
Two or More Races	5	100%	3	67%
Unknown			3	100%
White	57	91%	52	90%
<b>FSS2210C</b>	<b>59</b>	<b>95%</b>	<b>40</b>	<b>95%</b>
Black	10	90%	7	86%
Hispanic	8	88%	8	100%
Two or More Races	2	100%	3	67%
Unknown			2	100%
White	39	97%	20	100%

■ Indicates a success rate of 90% or higher  
■ Indicates a success rate between 70% and 89%  
■ Indicates a success rate below 70%

Course, IM and Race/Ethnicity	2017-2018		2018-2019	
	Attempted	% Successful	Attempted	% Successful
<b>2226 - Culinary Mgmt.</b>	<b>592</b>	<b>91%</b>		
<b>FSS2284C</b>	<b>62</b>	<b>95%</b>	<b>61</b>	<b>90%</b>
Asian			2	100%
Black	5	100%	10	100%
Hispanic	12	100%	11	100%
Two or More Races	2	100%	5	80%
Unknown			1	100%
White	43	93%	32	84%
<b>6001 BAS -Hospitality Conc.</b>	<b>32</b>	<b>94%</b>	<b>117</b>	<b>97%</b>
<b>HFT3373</b>			<b>15</b>	<b>93%</b>
Hispanic/Latino			6	83%
White			9	100%
<b>HFT3700</b>	<b>17</b>	<b>94%</b>	<b>21</b>	<b>95%</b>
Black			3	100%
Hispanic	6	100%	1	100%
Two or More Races			1	100%
Unknown			1	100%
White	11	91%	15	93%
<b>HFT4064</b>			<b>27</b>	<b>96%</b>
Hispanic/Latino			6	100%
Two or More Races			1	100%
Unknown			1	100%
White			19	95%
<b>HFT4253</b>	<b>15</b>	<b>93%</b>	<b>14</b>	<b>100%</b>
Black			1	88%
Hispanic	4	100%	4	100%
Unknown			1	88%
White	11	91%	8	100%
<b>HFT4277</b>			<b>17</b>	<b>100%</b>
Hispanic/Latino			6	100%
White			11	100%
<b>HFT4809</b>			<b>23</b>	<b>100%</b>
Black			1	100%
Hispanic/Latino			6	100%
Unknown			1	100%
White			15	100%
<b>Grand Total</b>	<b>1426</b>	<b>93%</b>	<b>1,466</b>	<b>94%</b>

# Civitas – Programs

illume

[PERSISTENCE](#)
[SCRATCHPAD](#)
[OUTREACH](#)
[NUDGE HUB](#)

**SAVED FILTERS**

FTIC - College Credi...

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**FILTERS**

Prediction Score

Prediction Percentile

Campus

**Department**

Degree

Degree Program

College

Grouped Major

Undergraduate Type

Start Term

New/Transfer from DSC Student

Full-time vs. Part-time

Completed Terms

Credits Earned

GPA

Financial Aid

Total Transfer Credits

Academic Standing

## OVERVIEW


**ACTIVE FILTERS** [Clear All](#) 232 of 14,146 Active Students

Department Mori Hosseini College of Hospitality and Culinary [Save Filter](#)


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**PERSISTENCE PREDICTION**

Active Filter - 232


79%

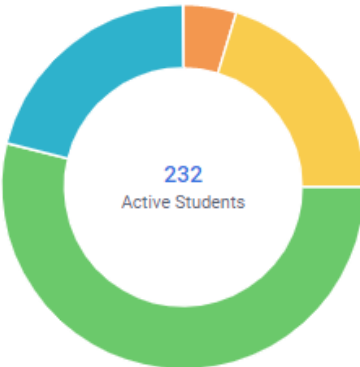
All Students - 14,146


72%

Spring 2020 - Fall 2020

**PREDICTION DISTRIBUTION - SPRING 2020 - FALL 2020**

Very Low	0%
Low	5%
Moderate	20%
High	54%
Very High	21%



232  
Active Students

**POWERFUL PREDICTORS**

*Powerful Predictors use historical data to show what variables are important to persistence for this group of students*

Highest SignalLowest Signal

Rank 1 Rank 40

[Learn about Powerful Predictors](#) [View All Powerful Predictors](#)

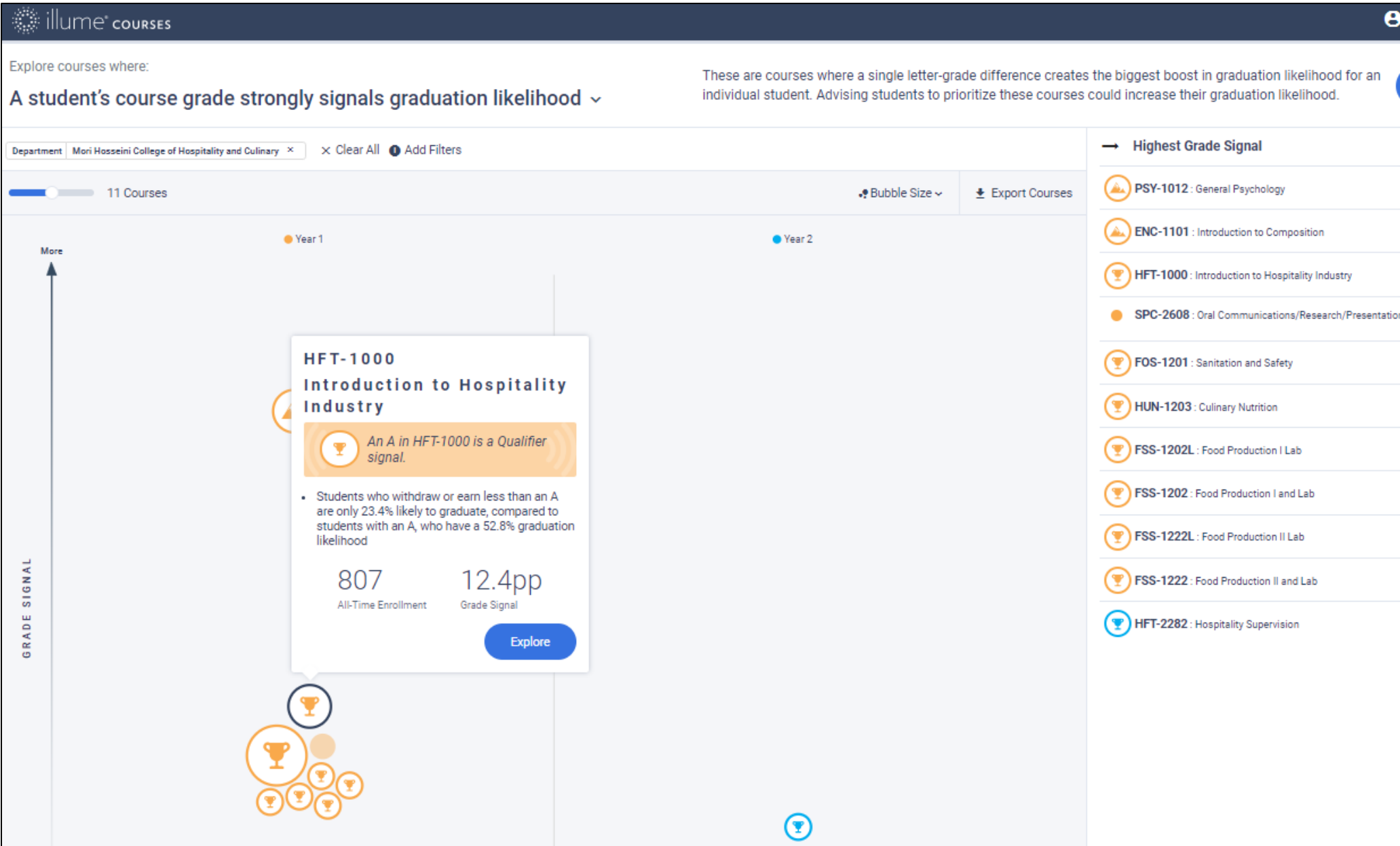
Engagement (LMS) (4)

Strongest correlation to persistence

Academic Progress (10)

Academic Performance (GPA) (5)

# Civitas – illumine Courses





2019-2020

## **Academic Affairs**

# Assessment Day – Program Guides

*A Review of Program Guide and Course Catalog  
Information*

# Program Guides - Overview

- Given Assessment Day results, are there any changes needed to or desired for the Program Guide?
- Please Review:
  - Program Information
  - General Education Course Selections (if applicable)
  - Program Course Catalog Information
  - Program of Study

# Program Guides – Information Review

- Mission statement
  - Does it accurately state the purpose and goals of the program?
- Description
  - Does it clearly portray the nature of the program and any unique characteristics (i.e. embedded certificates, industry certifications, program accreditations, etc.)?

# Program Guides – General Ed. Review

- General Education Courses *(if applicable)*
  - Are the selection of courses aligned with the academic knowledge students need to be successful in the related field(s)/occupations?
    - Must be a minimum of 15 credit hours for A.S. programs  
*(F.A.C. [6A-10.024](#))*
    - Must include ENC1101 and a Math Core course
  - Do the selection of courses allow for seamless transition to the Baccalaureate level (if applicable)?

# Program Guides – Course Reqs. Review

- Program Specific Course Requirements
  - Are the courses relevant to the academic and technical skills required in the related field(s)/occupation(s)?
  - Are there any required courses offered by another department? If so, consult with that department on upcoming changes (if any).
  - Are there any courses that have not been offered in over 5 years?



# Program Guides – Course Info. Review

- Program Specific Course Catalog Information
  - Is the course description accurate?
  - Are the course prefix, number and/or title relevant?
  - Are the term offerings up-to-date?
  - Are the prerequisite and corequisite course assignments appropriate to what students need to know to be successful in the requisite (*required*) course?

# Program Guide – Program of Study Review

- Program of Study
  - Is the sequence of courses structured from foundational to advanced content, as appropriate?
  - Does the sequence align with course, term offerings?
  - Does the sequence align with course, prerequisite/co-requisite assignments?
  - Are there any special notes/information missing, incorrect or desired?